HOME AND SOCIETY.

CHAT OF THE SEASON.

A GERMAN COURTSHIP-VARNISHING FLOORS-A GOOD DINNER-PRETTY SILVER-AMA-TEUR DRESSMAKERS.

A fonny courtship was that of a well-known New York girl, who is now married to one of the Kalser's officers. Graf von 8--, who is a frank, direct sort of creature, with the stature of a giant and the simplicity of a child, was captivated at once by the wild spirits of Edith A--'s girlish fun-fun which must have been "so unbecoming" in a Deutsches Madchen but which was perfectly allowable in an American Mees" (a distinction, by the way, which is almost universally made on the Continent, our young country woman having much greater latitude allowed them than any others). Their first meeting was startling, to say the least of it. After a very lively dinner at the use of an American ludy who had married a German officer, the ladies left the dining-room and lingured moment in the little hall that connected with the drawing-room, to show Miss A--, who had just ar-rived in Germany, the heavy Prusstan helmets of the officers, which they had left on the table.

"How uncomfortable this must be," said the girl, and tifting the cumbrous piece of armor and placing it on own head, she turned laughingly to her companions What was her surprise and consternation, when from the opposite dining-room her vis-a-vis at dinner, to whom she had not been introduced, Graf von S rose from his seat, and without the slightest hesita tion, stalked across the room with military precision the most natural and matter-of-fact mannerbissed her! Of course she was furiously angry, and she was not at all appeased when she was told that it was a well-known German custom, and that she had brought it upon herself by putting on Graf S--'s pelmet. She appeared to have forgiven him the next vening, moreover, for they danced the "coullon' together at the Court ball; and not more than a fortnight later Mms. R--, Edith A--'s quandam hostess at the eventful dinner, burst in upon some of her paricular cronles, who were having afternoon tea at a friend's house, with: "Only fancy! What fun! I That had a great run and lasted for some time. Then have just heard Graf 8- propose to Edith! I took them to the picture gallery this afternoon, and seeing a friend, left them for a few minutes in the little roo where the Sistine Medonna is; and when I returned I was startled by hearing Count S-- saying in his wonderfully funny English. I have lofed you since the first eyewink' (augenblick). I nearly screamed with laughter, but as they had not seen me I beat a burried retreat and left them there, and here I am."

Of course the company were greatly edified, and when Edith herself sauntered in an hour later to find her friend she was surprised at their hilarity, and it was many mouths after she had been married into the same regiment as Madame R-- that the latter lady ventured to tell her how she had inadvertently overheard the proposal.

"I have discovered a delightful way of staining and varnishing floors," said a practical woman, who wields the paint brush as well as she does the needle. "I have varnished all my floors afresh this spring myself, and can do this seemingly hard work very comfortably after this invention of my own. I tool a cane-bottomed chair and sawed off the legs until it was so low that I could reach the floor with my brush on the right side without bending; and in this way I go over a large room without much more trouble than there would be in sweeping it. I for got to say that I put on the legs of my chair castors, so that it will move easily in any direction, and I hold my varnish on a board on my lap. which is, of course, well protected by an apron.'

To the hints on dinner-giving in last Sunday's Trib une we may add these suggestions: A very good din ner at this season of the year would be bisque of lobster; filets of flounders with sauce tarture; lamb chops with fresh mushrooms; filet of beef with stuffed omatoes; broiled squab with French salad; ices, fruits and coffee. The chops are delictous done in this way : Have them cut rather thick, allowing two ribs to each cover each with a thin since of bacon and cook slowly in a little good stock until done. Then cover each one with a puree of onlon mixed with grated Parmesar When cold, dip them in beaten egg and roll in bread crumbs; fry for a few minutes in very bot lard and serve in a dish with the stewed mushrooms in the

Sweetbreads are also particularly well adapted just now for an entree, spring being the time when they are best and cheapest. The heart sweetbreads are con-sidered the most delicate and they look nicely when larded-some with shreds of black truffles, some with red tongue, and others with green stalks of parsley. Another good entree may be made with encumbers farcies. Cut them in lengths of about three inches. peel them, and hollow out each piece on one side so to make a little trough; parboil them in boiling water for about three minutes; plunge them in cold water and let them drain in a napkin. Then fill with chopped chicken, ham and mushrooms. Lay in the Before serving sprinkle finely chopped parsler over the top as the green effect adds much to the appearance

Amateur dressmakers are cautioned that they must calculate nearly double the amount of facing and shirtbinding for the new bell-skirt that they used for the for bell-skirts in use, but none of them measures less than three yards and a half, while most of them measure four yards and over around the hottom. requires three-quarters of a yard of canvas and half a yard of velveteen to face the narrowest of these skirts. The canvas facing already prepared, cut on the bias and wound on spools, is not long enough for any but the narrowest shirts. The quality of the canvas and velveteen thus sold already prepared is inferior to the best quality sold in the shops, and costs almost as much. There is no difficulty in cutting goods like canvas on the bias, providing you have a sharp pair of scissors for the purpose, and an exact measuring stick. After cutting one bias width perfectly, fold a number of others and baste this over them, so that all will be the same width. The blas seam at the back of the bell-skirt should be carefully stayed or it will sag out of shape and cause the whole skirt to set away in a short time. It is well enough to sew up this bias seam and stay it strongly as soon as the dress is cut out, or it may stretch percepubly beyond the fining by the time the dress is put together if it is left to the last. The best material for staying this is a piece of strong cotton tape, which should be sewed up with the seam. Dressmakers have so many ways of slighting their work and yet presenting a garment so that it makes a good appearance when it is first put on that one can never be sure that a dress has been properly made, unless the work has been done by a dressmaker whose reputation is a guarantee of good work. then the subordinate workers may deceive the most acute forewoman and turn out work which is a shame to the establishment. With all these chances against the dress being properly made outside the house, it is usually safer, if it is practicable, to have a dres made up at the house, and give a general supervision

Fetticus or eorn salad is the cheapest salad green we have in market. It is not to be despised because of its cheapness, though it finds more general favor with German than yith American housewives. possesses a sort of gelatinous property in its leaves. not unlike the slippery elm which we all remember in childhood, though it has not the same flavor. It makes a very good salad mixed with equal quantities of bleached lettuce leaves. Take the sprays, one by one; have a good-sized bowl of water on band. Break of the root of each spray, being careful not to throw away any heart leaves near the root. Wash each spray after it is broken off by itself in the bowl of water and when the whole mass of leaves has been looked over put them in a large pan of water where they may float on top and allow any remaining sand or earth to sink to the bottom. When the corn saind has been thoroughly washed in this way, drain it in a wire basket, which comes for the purpose and is similar in a general wa to a frying backet. Having drained it, mix it in with letture leaves which should have already been prepared, set it in the wire basket on the fee for a few minutes to become thoroughly chilled, and just before it is to be served dress it with a sultspoonful of salt. half a saltspoonful of pepper, three tablespoonfuls of oil and one of tarragon vinegar, to an even quart of the

It is a well-deserved compliment to our New-York green-grocers to say that they are notably liberal in the quantity of goods which they give out by quart and "small measure." A quart of potatoes or saind greens or other vegetables means nearly double what It is in cities in the interior; and though the prices are somewhat higher in New-York markets, this ithan made up by the liberality in measure. There is, of course, a difference in individual grocers aut the average grocer in New-York is rarely "close." In some interior cities it is an actual fact of experience that one must order half a peck of spinach to obtain a moderate sized dishful for the table, and will never then be sure of receiving as liberal a supply as one obtains from a New-York grocer as a "small measure."

in vogue just now. was married by their sliver," said a lady the other day. "In my time, shout twenty years ago, it



was very ugly. Just afterward came the pretty Baltimore silver with its tiny repousse leaves and flowers. engraved silver had a short season of popularity; and afterward the perfectly plain polished ware. But to my mind the present fashion is the best of all, i. e., the fluted Queen Anne shapes with ebony handles. The plain fluted patterns are so easily kept brilliantly clean and are rich-looking at the same time. And the shapes are all that could be desired."

All slender people who wear the popular shirt-waists n summer have doubtless experienced the same difficulty of keeping shirt and skirt together, so that the band of the latter will not slip down below the belt. Either the skirt band has to be uncomfortably fight | Four quarts of this stock will be necessary to mak or there must be some arrangement of hooks and eyes nowever, a pretty arrangement of the tightly gored riding-habit looking skirt has been introduced which solves this difficulty. Instead of ending at the walst,



the skirt extends slightly above the usual depth of the band and is fitted to the figure by the gores, the two front ones being buttoned like the sketch with very small buttons.

Another improvement in the summer girl's wardrobe is the substitution of the becoming full to the shirt instead of the mannish tie. For an altogether simple bottom of a pan some thin slices of bacon, aid a little to the mannish the. For an altogether simple tollette what could be "neater and completer" than stock, and place them in to simmer for helf an hour. a dark blue, perfectly fitting serge skirt ma way and fastened with tiny round crochet buttons in front worn with a pale shell pink gingham waist with

> Now that lace is generally used and that vellow or biscult-colored lace is preferred to all other, exact directions for keeping lace that has been washed in quite generally made on a silk mesh and cannot be cleaned, but the Genoa lace and the substantia! Oriental laces, which are nothing less than embroid ored net, may be as easily washed as muslin cloth. It is not wise, bowever, to trust them in the general wash. task and should be done by itself. Have a little basin of lukewarm water in which a little white sonn has been dissolved. Castile soap is good, but there are better soaps for this purpose, which are manufactured in this country and cost considerably less than castile. Set the basin containing the lace where its contents will keep warm, but will no boil. The heater closet under the range oven is a good place for it. When you are ready to wash the lace squeeze it out of this water and rub it very carefully with your hands through another basin of warm water in which soap has also been dissolved. Put the lace over the fire in a basin of cold water when it is as clean as you can get it, and let it boil. The moment it bolls take it off the fire, rinse it through repeated waters and squeeze it dry with the hands. Then make a very thin starch, using a teaspoonful of starch to a pint of boiling water. Let this starch boil, then strain it. Have ready some strong strained tea. Try a piece of thin net in the tea by dipping in it and drying it. If the color given is too strong, weaken the tea with water till you got the desired tint. Then dip all the laces in the tea and starch them. Lav them on an old sheet pinned over an ironing board. Pull out all the little points and purls with a pin. Press a clean cloth over the lace, and dry it with an tron. When it is troned, hang it to air for several hours, as the heavier laces retain moisture for some time after they feel dry to the touch, and are not safe to use till they are dried.

> A clever English tailor has invented a new skirt, which is an improvement on the muddy gown of the present period. The skirt is designed chiefly for rainy weather. It is the length of an ordinary skirt but the cheviot of which it is composed reaches only within a foot of the ground, where it is supplemented with a band of leather or of mackintosh of harmoniz ing color. This band is merely buttoned by invisible nears on the skirt. When the wearer returns to the house it may be unbuttoned, the mud and dust easily cleaned off, and its place filled by a band of cheviot. The great objection to this dress is that it offers no special protection to the ankles and underskirts, which are liable to become badly spattered by the mud and dirt. Being a stiff material, it will cause a great deal more spattering in "swashing" through the mud than dress of ordinary goods.

Stout leggins of the material of the dress, if you please, fined with mackinto-h, comfortable riding-habit tights and a stout skirt of tweed, faced with rubber cloth on the inside to the depth of ten or twelve inches and clearing the ground, makes a dreadm upper part of the dress may be selected in any style the wearer fancies. outfit, which is utilitarian and may be graceful. The

Call's liver and bacon are now in senson, being among the good things that come with spring. erly prepared, there are few more deligatful break fast dishes, but the liver must be the perfection of freshness, the bacon the very best and sweete-t cured, and they must be cooked with definess and rapidity and served very hot. A great many people do not understand how to cut bacon. French cooks, we believe, do not always remove the rind, but it is certainly better to do so. The bacon must be ice cold and you must have a thin and keen-bladed kulfe to ent it properly. Then it is an easy matter to shave i into thin wafer-like silees. The calf's liver should he sliced about half an inch thick, and it should be hald in cold water for fifteen minutes before it is cooked to draw out the blood. When this has been take over three or four minutes to cook.

at once, some cooks fry the bucon first and lay it March. brown paper absorbs the grease and prevents the brown from being scaled with fat. If your motions being scaled with fat, if your motions being discovered with a pattern of bow are rapid enough, however, the bacon can be cooked after the liver with less risk of the dish suffering Maitre d'Hotel butter is sometimes served with this dish, but we believe it is better erved by itself. This dish of lemon in butter is certainly the only sauce that could be served with it. Tomato or any other fancy sauce is out of place.

The cost of soups for a week is a matter often dis-While the fabled Frenchman who, accord ing to the Irish woman's story, made a soup out of stone soaked in water and a bit of grass stirred with a stick, and we are not of the opinion that a soul can be evolved from any similar elements. A great many of the so-called soups which are made of water thickened with a few vegetables have little or no nutritive value, and merely serve to load down the stomach with liquid, and therefore cannot be classed among wholesome foods. A good soup warms and stimulates the digestive powers and prepares them for the heavier dinner to follow.

It is a vulgar habit to fill the soup plate to overflowing, and the rule which allows a half-pint of soup to a plate is in consonance with the laws of good breeding as well as those of health. The heavie brodis which are thickened with meat are not, properly speaking, dinner soups, and are best served at luncheon where the soup forms a more substantial part of the meal. In order to serve soup regularly in the family, it is necessary to make stock. Six quarts of stock is abundance to furnish a quart of stup for six days. On the seventh day a purce soup made without stock or a chicken soup made from the bones of a chicken may be served. It requires a knuckle of veal weighing about six pounds and a bunch of soup appliqued bow of ribbon. vegetables to make this slx quarts of stock. The cost of the knuckle of yeal will average, the year round about 30 cents, and the soup vegetables 5 cents four quarts of consomme, and the extra ingredients for the consomme, including six pounds of shin of beef, soup vegetables and seasoning, will cost som thing like 54 cents more. If we have a cream of sorrel soup on one day, it will cost in addition to the stock about 15 cents, 5 cents for sorrel, 4 cents for half a cup of thin cream, two cents for two egg yolks (which are merely two half eggs) and possibly 4 cents for buffer. A cream of rice soup will cost about dried green peas for the seventh day will cost 10 cents a quart when no stock is used. Half the cost of this oup consists of the cream and the yolks of eggs, which Something extra must be added for garnishes for the four days that consomme is served. Two tablespoonfuls of pearl taploca used in the con-somme served one day will cost about a penny. yellow plushes" to understand the compounding Two tablespoonfuls of pearl taploca used in the con-Italian paste another day will cost 2 cents. Royal of various concoctions for varnishing, waxing, or paste requires these yolks of eggs and some cream. whitening the numerous kinds of foot gear committed and will cost about 7 cents. A third day simple dried to their care at a country house. Many of them have bread, which is too trifling in its cost to be counted, their own particular recipes of which they are proud, may serve as garnish. Thus we have the following and guard the secret of their compounding most caretable of cost of a week of soup of the very best fully. One gentleman's gentleman, however, more quality for a family of four persons, a number which public spirited than the majority gives the following may be easily halved or doubled.

hay be carry
i quarts of stock.
i quarts consomme (extras)
italian paste for one quart of consomme.
Taploca for one quart.
Royal paste for one quart.
Dried bread for one quart.

Dream of sorrel (extra-). peas (extras)....

81 34 Thus we find the average cost of a daily soup of such prices at a penny less and retain the high quality of the soup. You may make consomme with water in stead of stock, and all the cross sound and the consomme with water in the was continually drawing once. But the sound is stock, and all the cross sound continually drawing once. the soup. You may make consomine with water in stead of stock, and all the cream soups with water in of her own fancy, some of them really clever—quite but this will only lessen the cost 55 cents a week, and the soup served will be very inferior in nourishing qualities and in flavor. A great deal has been said about the use of acraps of meat and the bones left from the kitchen are left from the kitchen ar left from the kitchen as a basis of soups. This seems their advice, and have had her taught exactly as their to us to be a very doubtful economy. Scraps of suggested. Now, to my great disappointment she chicken or ment may be used to very much better wants to give the whole thing up, and declares that advantage minced into bashes, croquettes and other appetizing dishes of this kind, than in soap. The bones and fittle or no nourishment, but may be wisely used with other meat. Scraps of game are not fit for soap, and scraps of any meat which has been kept for an length of time are not well calculated for soup meat, which should be as fresh killed as possible. The leas particle of meat which has been kept for any length of time will roin a kettle of soup. A clear consom annot be made from any quantity of cooked meat. The cook cannot do her work without materials more than the laborer of scripture could make brick

without straw. It would be hard to convince people who take their matudinal tub with unfailing regularity, that the feet are very apt to be neglected; and yet with a little proper care, corns and buntons and other painful pedal difficulties might, in almost every case, be avoided. It must be borne in mind that wearing shoes and continually exercising the feet in close, confined limits makes them tender and toughens the skin at the same time, and the daily bath is not sufficient to soften the hard places and counteract the tendency art to flood the country with incompetent artists, to corns. At least once a week the feet should be thoroughly scaked in hot water, and afterwards rubbed But I have often thought lately that to develop with a little alcohol, particularly on any joint that seems tender. If this is not sufficient an application of "papier favard" in French sticking plaster which is admirable for cuts as well, far preferable in the heal ing qualities to the ordinary court plaster) will almost invariably remove the soreness if applied in the be ginning. A good housekeeper once said that you should never darn a hole in table linen on the prin ciple that weak places should be strengthened by timely mending, so that the hole should never appear. In like fashion it might be said that it ought never be necessary to doctor a corn.

be at the root of nearly all the evils that afflet the human system, antiseptic tooth washes are receiving their share of attention. A lady who received the in formation from her family physician gives us the following: "Dr. M. told me a short time ago that, after all, there was no simpler or more efficacious antiseptic wash for the teeth than a few drops of listrine on the brush; or better still, he sa'd, use it in this way. First brush the teeth thoroughly with tepid water and then put about a wineglassful of fresh water into the glass, add twenty or thirty drops of listrine, and rinse the mouth well, gargling the throat at the same time This is an excellent tonic for the threat as well as a preservator of the teeth and also a reliable disinfectant. Moreover the taste is particularly clear and refreshing."

For our troublesome young "tomboys" who are con tinually tearing their frocks an excellent material called ·hickory? has been lately made in very pretty colors Although not quite as heavy as cotton Jean It is very durable and has the merit of cheapness, being only durable and has the merit of cheapness, being only 12 cents a yard. Made sailor fashion, with a contrasting "dickey" and collar and a full black silk satio the they are both stylish and sensible and will outlast several flannel dresses. In fact it is almost impo to tear them; and as the colors are perfectly fast they can be put into the tub and washed when they are

"Three Hundred and Sixty six Dinners Suggested by M. E. N. G. P. Putenm's Sons) is the fifte of dainty little volume made up of bills of fare for washed and has begun to chip off, it must be scraped dinners for every day in the year. Each one is no companied by a quotation, which is often suggested by the day, and often has no special relevancy. but is always interesting and suggestive and never there are scrapers that come especially for this pur backneved. The whole make-up of the little book poec. It is better to remove everything, furniture shows the writer to be a woman of refined taste, but and all, out of the room to be scraped, as the fine it nevertheless shows a greater familiarity with books dust of the old line penetrates through everything, than with markets. As the book is published in New After the room has been thoroughly scraped, the new than with markets. As the book is published in New-York and no reference is made to any other market, it is taken for granted that the New York market is referred to. In that case it is a mistake to include woodcock in the July bills of fare, or grouse in the January bills of fare, as they are probibited by faw during those months. The writer would find it difficult, if not impossible, to obtain reedbirds on April 21, unless from frozen stock saved over from the fall. The bobolink or wandering blackbird, as Audubon calls him, which is variously known as the ricebird and reedbird at other seasons of the year, is just prepar-ing to nest at the North at this period and would not

"Small measure," we believe, is solely a New York done, lay the slices on a cloth, dry them thoroughly, be fit for market; he is moreover protected by huterm. Certain it is that most country grocers will sprinkle a little sait and pepper on each slice and rub stare and ask you how small a measure you want. If them on both sides with sweet oil. Lay the slices the hunt-man. But there are comparatively few of the fit for market; he is moreover protected by huterman. you use the term, and they are also apt to make the measure very small. A lady who has kept house in several cities in the Union said recently: "Each city seems to have a standard measure for itself. The New-York gooder certainly heaps his quarts and pecks of. There is no such liberality in St. Large for this purpose. There should be a very clear, bright fire and the silices should breit for at their cheapest and their best. There are some notable departures, from ordinary uses the market rather are comparatively seems to have a standard measure for itself. The large for this purpose. There should be things that are in the height of their season and there are to market that they write has so frequently chosen her bills of fare from those the purpose. There should be things that are in the height of their season and there are some notable departures, from ordinary used. It is to be regretted that the writer has so frequently chosen the market rather than from those things that are in the height of their season and there are some notable departures, from ordinary used. It is to be regretted that the writer has so frequently chosen the market rather than from those things that are in the height of their season and there will be about five minutes on each side until thoroughly done to the market rather than from those things that are in the emurket errors. It is to be regretted that the writer has so frequently chosen the things that are in the left of the market rather than from those things that are in the emurket errors. It is to be regretted that the writer has so frequently in the season and there will not a standard measure from the rather than from the season and there will not a standard measure from the rather than from the season and there will not a standard measure from the rather than from the season and there will not a standard measure from the rather than from the season and there will not a standard measure from the season and there were formed than the season and there will not a standard measure There is no such liberality in St. Louis or Chicago, through. The minute the call's liver is done, have us as eccentric to serve Roman punch as a dessert or where a peck is quite likely to be a peck and a quart | an fron spider heated very hot to cook the bacon, mousse in the place of Roman punch with the roast As May and June are the months for weddings, perhaps those who are looking for wedding presents would like to know what is the most acceptable style of silver in vogue just now. —I can always tell about the year anyone was married by their silver's said a tell the solution of the time and it should not consecute the proper condition for the table. The year anyone was married by their silver's said a tell the core three or four minutes to cook with the roset course and mousse is considered to the core three or four minutes to cook. cendentalist would enjoy "Boston pork and beans" with "Boston brown bread and butter" on such a day. Put one or two little slices of bacon on each silce It is wise always to adhere to the old English rule of broiled liver, according to its size. Serve the dish | which limits the season of pork from Michaelmas to

a brown paper on a platter in the even. The A dainty and easily made present for the new baby bound with pink ribbon and with a pattern of bow knots with long ends, appliqued in each corner with



of each bow holds the lining in place and also in the center of the blanket where a bunch of tiny pink is sewed on flatly and held in position by the



Another pretty novelty for the little stranger is a jacket made of white china wash-silk embroidered with blue forget-me nots in each corner and on the with blue forget-me nots in each corner and on the sleeves. These little jackets instead of being scalloped

directions for making an excellent black varnish for patent leathers: "One pound of gum arable, eight ounces of rock candy, a small bit of copperas, a small bit of nut-gall, half a pint of claret, and one pint best black ink. Put the ingredients in an earthen vessel, keep it in a warm place, and stir every now and then until all are melted. Then strain through a fine muslin and when cold add half a pint of alcohol. shake well together and then bottle for use."

"Do advise me about Annie's art lessons," said an saint a little and have an accomplishment that would in rather ornate se a delight to herself and a pleasure to others. But vass and inserted in a carved wooden panel decorated the absolutely can do nothing at all, outside of her in white enamel and gilt. The other is done with asts and her jugs, and she would never think of drawing this, that and the other for her own amusement. submerced the small talent she had and that she found much pleasure in. "What you say," answered her friend, who had had

siderable art experience in various ways, "tallie o completely with my own observation that it raise he question in my mind whether this 'dry system of teaching high art might not be lightened omewhat. Far be it from me to criticise the methol f those who are much wiser than I am, but whereas one person out of ten makes great progress under this evere method of teaching, the remaining nine are ut terly discouraged. Perhaps this is just as well as far as our embyro artists are concerned; in fact it may be considered a benefit as it is not in the interest of true the survival of the fittest is all that can be desired. slight talent into an agreeable and delightful accorplishment, to teach a boy or girl to sketch rapidly and with facility what they see around them without ex-pecting or desiring them to make their art an all-ah orbing occupation, other methods should be employed. At present it is cast drawing, absolutely uninteresting groups of lugs, or, worse still, simple forms that beginners are continually being told to conine themselves to the last consisting of some single uninteresting object. I have thought over the subject to put into practice. In the first place I should utilize a child's natural instincts; every boy or girl will draw with delight anything that represents either figures or animals. With a few simple, easily remembered rules I should teach the little pupil the most importan proportions of the human figure. I should then show ction, such as running, jumping, walking, etc., leting the child first trace the figure from a good outtine several times, then drawing it from memory, and afterwards (if possible) from an actual figure. If a child was too young for that, I should let him draw in the same way every article that he uses on the table, for instance-his knife, fork, plate, cup-using the tracing and the memorizing, and finally comparing it with the actual object, teaching the primary rules o perspective at the same time. It would take too long to tell all my theory; but I feel quite sure that every ight system of teaching such an accomplishment could e formed and put into intelligent practice. If a citld an learn to write he can learn to draw-at least tha s my idea and I feel quite sure that I am right."

When the spring comes there is always whitewash ng and often kalsomining to be done. In the city, where one can send for a professional worker and out the whole business in his bands at a low price, the matter is easily attended to, but in the country districts this must be attended to by the housewife erself, or be done by the few unskillful hands in her uploy, whose work will require her superintendence. see if they will bear another coat over the one which has already been put on. If the wall has been whitebefore another coat is put on, and this is qu serious undertaking. It means the removal of the old coats that have been put on the wall. We believe whitewash can be applied, though it is best to fill in or mend any holes in the wall with pla-ter of parls, wet with paste or water. It seems to us that the very best and sweetest whitewash is made by mixing ordinary slack-lime in water, adding simply salt enough to make it cling to the wall and blueing nough to give it a pearl-white tint, ary laundry blueing will not de What is known as Mason's blueing is this purpose. the very best to use, as it will go further and do better

work and give better effect than anything else.

It is an easy matter to apply whitewash, and a good

be found in any country store. A kalsominer's brush

cost as much as \$2. a thick cream with warm water, half a pound of dis- does not save her hands is indeed a helpless woman. solved gine, all stirred together. The kalsomine must be applied while it is warm, adding a little hot water when it is too thick to spread easily. Old-fashioned kalsominers always spread their kalsomine on as painters usually spread their oil paint, evenly in one direction, row after row, and this is probably the

easiest way for one to do who is not expert.

It may be just as well for a beginner to use common whitening, which is less expensive than zinc-white, and which is applied in exactly the same way. For side walls a pound of sine instead of half a pound should he used. This is necessary to prevent the whitening rubbing off on the hands and clothes when they are brought in contact with it. This extra amount of glue will prevent all trouble for a year or two, but as there is nothing that will prevent old kalsomine from rub bing off, it is always best to paper or paint the sides of a room. Where halsomine is applied to a fresh plastered wall, it should be sized with glue and a kalsomined wall which is to be papered should be treated in the same way.

One of the most painful and at the same time absurd exhibitions of false economy may be seen in the crowds at the bargain counters at the ordinary shops, There seems to be an ineradicable idea in the minds of some women, that at certain times and seasons of the year merchants are willing to give away their goods with practically no pront. It is a common trick the bread turns brown in a moment, the fat is in the inferior shops to smoke up and soil a few goods, ready. Plunge the cutlets in the boiling fat and let in the inferior shops to smoke up and soil a few goods, advertise a "burnt goods sale," mark these goods at the regular price, and thus they often attract a large not scorch. Lift the cutlets out of the fat care crowd of buyers, who remain perfectly oblivious to fully, lay them for a moment on coarse brown paper the fact that the goods are being sold to them at the that it may absorb any surplus fat, slip them on a regular market price without the the slightest re- flot platter and for two pounds of cutlet have a pint duction because it is a burnt goods sale. Almost every shop nowadays cuts off goods as remnants and marks them at the regular price in order to attract the inevitable remnant hunter. The success of the various ninety-nine-cent stores is but another illustration of the frailty of woman nature in this matter. It is no exaggeration to say that many a good woman has spent 5 cents in car fare in order to save this 1 cent on the dollar. Forty-nine cents seems so much less than fifty, ninety-nine cents infinitely less than a dollar, and small merchants have readily taken advantage of this cutious weakness. The gift-packages which come with tea and coffee are another illustration of this universal desire of the shopper to get something for nothing. No sensible woman who reflects over the great amount of money made by such concerns can believe that anything is given away. An inferior quality of tea is paimed off at the price of the good quality, and thus the purchaser is made to

Among the most delicious soups that we have are the cream soups made from spring vegetables. One with lamb or mutton chops, as Mr. Pickwick preof the most famous of these is the "soupe de la bonne femme." which is a cream of sorrel. Pick over and wash about three handfuls of sorrel; stir it over the fire in a frying-pau with a table-spoonful of butter for a little Parmeson cheese should be grated over it on about five minutes; then add a quart of white stock both sides, after it is dipped in egg and before it is and a table-poonful of flour mixed with a table-poonful of butter. Let the soup simmer for twenty-five of it there is macaroni. minutes, then strain it through a puree sieve. turn it to the fire; add a half-cup of cream in which like the flannel ones, are bemmed and feather stitched. two raw yolks of eggs have been beaten. Stir two or three table-poonfuls of the hot soup into the cream and eggs before adding them. Draw the soup-kettle to the back of the stove. Do not let it beil after the soup and eggs are added, but pour it at once into the soup turcen.

Have ready a cup of bread cut into half-inch squares and thoroughly dried in the oven. You may leave them till they are a delicate brown, if you wish, o serve them as soon as the moisture is out. No bread should be served in soup which has not been thorough dried, for the moisture in the bread is likely to impair the flavor of the soup. The difference betw and moist bread in soup will be readily seen if it is

Panels for doors are a favorite subject for decoration and we give two examples for treatment. The first is





pyrography or poker-work, the subject being "Baby's first Airling." This would be very suitable for a

Though methods of housekeeping are more clearly defined and modern improvements have turned much handwork into play, it is doubtful whether there is not as much positively bad housekeeping to-day as in the generations gone by. Attractions which draw onseleeper away from her work and to which she must pay attention if she would keep apace with the world, have grown about as fast as labor-saving con-trivances. There is the sewing-circle and the Chantanqua circle, and the university extension and clubs and circles of lesser degree to which she is called to give her attention, and she naturally feels aggrieved if she has no time for them. It is therefore more necessary than ever that she use method in her house ork, and there is more than ever danger that house keeping degenerate into scrambling after the nece ties of life, or into a restless bustle, which is as far removed from the spirit of good housekeeping as inert

There is nothing about the true housekeeper of the spirit of " Molidusta, the Tidy One, who is and ir, frisking about in a whirlpool of bustle and con fusion, and is always dirty, under pretence of being always cleaning." The model housekeeper has learned the art of concealing her art. If she is a hostess, the machinery of her work goes on the same, and there is no tremor of the work of the kitchen feit by her guests in the parlor. Her short absences are so well timed that they make no break in the entertainment. Like the captain of a good ship, even in stormy weather she betrays no outward sign of the care that Is hers. It requires a calm, patient spirit, and not a little stendy determination to acquire an art as this

In these days, when so many makeshifts are offered to the slothful housekeeper, it requires special judgment and strength of character to avoid such temptations. The bad manager, whose work forever lags, and who drudges from morning till night to make the ends of her time meet, is quite likely to find sympathy ong those demagagues of her own sex who rail over the idea that woman's work is never done. mother who allows her baby to control the bousehold. who has not judgment enough to reduce its periods of food and rest to a system, of course must suffer from the consequences. There will be no time in her day when she can be absolutely free from the petulance of a fretful child, who is made fretful and probably sick by her own want of management. For nowhere does want of method tell so plainly as in the mother's care of her little ones, for here both science and common-sense demand method, while superstition and old wives' fables are too apt to rule the day. It is a matter of medical record that the children of college-

whitewash brush does not cost over 75 cents. It may house during such weather; or she should do the work s a more expensive article, and a satisfactory one may and Wednesday for the washing and ironing. The trouble in most cases is that there is no work laid A kaisomine wall which is to be re-kalsomined out for Wednesday, and Monday is negligently spent without thought of the end of the week. should be washed. It is impossible to apply kalsomine to a wall that has been whitewashed. It would look streaked and queer. An ordinary rule for preparing streaked and queer. An ordinary rule for preparing housekeeper cannot overcome, if she meets it calming the streaked and the streaked and queer. An ordinary rule for preparing and in a spirit of reason. The woman whose head halsomine calls for ten pounds of zinc-white, mixed to and in a spirit of reason. The woman whose head

> At this season of the year, when the appetite is likely to fing, it is well to introduce some nice made dishes into the regular bill of fare—something that will be an entire change from the ordinary roast and boiled, and give new zest to the appetite. Spring greens are especially welcome for this reason, but there are many attractive ways in which meats may be served that will give the desired change.

A veal cutlet, breaded, and fried a dark brown in abundance of fat, deep enough and hot enough to cook a doughnut, and served with a little tornate sauce is a dish that is especially welcome at this season of the year when acids are especially welcomed, and are needed by the system. Though this is no new dish. it is an especially appetizing way of serving veal. The cutlets should be cut about half an inch thick, and should be seasoned lightly with sait and pepper on both sides, and then dipped in an egg in which two tablespoonfuls of milk have been mixed. The egg should not be beaten, but simply stirred up with the milk. If it is beaten there will be little bubbles all through it, which will prevent the egg making a compact coating over the cutlet. Having egged the cutlets properly, dip them in bread crumbs, which have been dried in the heater-closet under the stove-oven and then sifted through the flour sieve. Have the fat ready, and test it by throwing in a bit of bread. If them fry ten minutes, taking care that the fat does of hot tomato sauce ready.

To prepare this tomato sauce take half an onion. half a carrot, two peppers, one clove and a quarter of a bay-leaf, with a teaspoonful of mineed ham if you have it though it is not necessary. vegetables and seasoning herbs, chopping them all fine. Add the ham and fry them in a tablespoonful of butter till they are brown. Then stir in two tablespoonfuls of flour, and let it become brown. Stir in gradually a cup of brown gravy, or if you have no gravy in the house a cup of tomato juice. Add a can of tomatoes, seasoning the whole with salt, pepper and half a teaspoonful of powdered sugar. Let the sauce cook stends about thirty-five minutes; then strain it. Let the sauce cook steadily for flour-sleve will serve for this purpose, if you have no other. If the sauce is too thick, thin it with a little gravy and let it boil up once. It should be nearly as thick as stewed tomatoes, however. This will make rather more than a quart of sauce, but it can be kept a long time, and it may be served with beefsteak as well as cutlets, or it may be served

A pleasant change in plain breaded yeal may be made by sewing it the way they do in Milan, where

AGAINST AFTERNOON TEACUPS.

A CITIZEN MAKES A PROTEST FOR THE BENEFIT

OF MEN WITH BIG NOSES. To the Editor of The Tribune.

Sir: On behalf of the men of New-York who rejoice in large noses and large mouths, I wish to enter a solemn protest against the present fashion of afternoon teacups and souvenir spoons. I cherish the modest but emphatic hope that these iniquities have not come to stay, but are merely warts on civilization, so to speak. In the matter of nose and mouth I myself am copiously equipped, and in addition am one of those unfortunate beings to whom the socially unpleasant is always happening. If some one at a party or evening reception breaks a bit of bric-a-brac or puts his foot through a dress, I am the some there is any salad spilled or ice-cream dripped, I am to be mixed up discreditably in the scandal.

Last Tuesday I called upon a friend'whose parlor, like that of most other fashionable houses, is equipped with a teatable. Left to myself, instinct and sad expertence would have taught me to crowd on all sail and escape from even the vicinity of that teatable. but there were others calling at the time, including three ladies, and they turned up the cups, looked at the trademarks and went into raptures.
"Is'nt this beautiful," exclaimed one

me, "Oh, Mr. Teetles, don't you love this exquisite "I do indeed," I rejoined earnestly, while my

whole being protested against such a falsehood. At this functure the teakettle began to sing, and the late. Properly I should have looked sad and re-Instead I made the first mistake by saying "Chocolate, please," with a confident smile, which I trust looked better than it felt. A moment later I was served and looked with interest and trepidation upon what I had received. The china, misnamed a cup, was a small and fragile nifair, yellow, and in shape a ulgy triangle. It rejoiced in two handles and a perfeetly flat sourcer. With it came a souvenir spoon-one of the most victous looking spoons of the whole ill-favored tribe. It was a Mexican dollar bowed out, with a handle of silver wire that looked like a hatpin. Upon this extraordinary combination I looked with

a feeling little less than horror. It would never do. however, merely to stand still and helplessly hold it. Everybody clse was stirring his. I must stir also, But the difficulty of stirring a scant ounce of hot hocolate in a triangular two-handled yellow cup with a Mexican dollar was gloomy for the most skilful, but appaling to me. My brain began to leap, when 18 courred to me to gain time by carelessly finding . eat, and I might then be able to set down the cup unnoticed and leave it. Accordingly I found a chair and sat down. That was my sec-ond mistake. The chair was one of those git affairs with spider-like legs, calculated to hold a thin child. When not laboring under great excitement I avoid such furniture.

"Is your chocolate all right, Mr. Teetles?" inquired the hostess sweetly.

"Delicious." I murmured, realizing that I must now see the whole matter through. A glance showed me that the others of the party were doing finely The fair young woman next to me handled a goddess of liberty attached to a silver heart as if it had been a real spoon. Somewhat reassured, I inserted the Mexican dollar and managed to stir fairly successfully, Greatly encouraged, I placed the spoon and saucer on my rather narrow lap and began to wonder how to absorb the chocolate successfully. At the risk of losing my claim to be a man of the world, I admit that I never drank out of a triangle before. I was completely in doubt whether to apply suction and extract the chocolate from one of the angles or to expand my ample mouth and cover a whole side of the

Suddenly it occurred to me that the triangle was

cup.

Suddenly it occurred to me that the triangle was a geometrical figure. I had been a careful student at college—there was surely some theorem to fit this—"Have you been to the circus yet?" inquired my neighbor plea-anity.

"The square of the hypothenise is equal to the sum of the square of the other two sides," I muttered.

"What?" she asked in surprise.

"I said 'Not this senson,' "I answered.

That seemed conclusive. I would try the hypothenise. Accordingly I selected the largest side of the cup and took it breadside, inserting my nose in the upper angle. The theory was a good one, doubless, but the business end of a triangular chocolate cup is the angle.

"I think you are spilling your chocolate, Mr. Teetles," said my neighbor. I was, Ital' on the contents of the cup escaped my specious mouth, armaged along the hypothenise, and fell out of an angle on my shirt bosom. My agita ion affected the saucer and spoon on my attenuated lap. The saucer fell to the floor and the chocolate covered-Mexican-dollar-spoon found refuge on the gilt chair.

To recount what I further did and said would humillate me and serve no good purpose. But to these horrors, Mr. Editor, every man with a large month and nose is subjected. Will not The Tribune take up the good cause! Whether it does or not, there is one lone man in this great city who proposes to wage unremitting warfare on the afternoon teacup absurdity and its wretched conferer, the souvenir speco, until the months of the imman race are scalloped or cut on the blas. Yours exemestly, New-York, April 12, 1302. SELF PROTECTION.

CANORING IN SCOTLAND.

here women survive intancy in a larger proportion than the children of the average mother. This is because the college-bred woman depends upon science and reason and ignores old wives' fables and quack medicines.

But it is not only the cares of motherhood and the management of little children that women so often plend as an excuse for their want of method. Rainy weather is an old excuse for putting the housework awry, and yet even the most violent rainstorm, though it fall on a washday, need cause no confusion in the work. Every housekeeper knows in advance that some rainy days must fall on a Monday, and she should have some method arranged to dry her clothes in the